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# TREAT YOUR THANKSGIVING LEFTOVERS RIGHT WITH PIE

By Jennifer Burcke

I look forward to our Thanksgiving feast all year long. It's difficult to top a holiday that's celebrated with a feast of what's in season. As the day approaches, I begin to anticipate sitting down to a dinner plate filled with roasted turkey, dressing, mashed potatoes and gravy, creamed spinach, sweet potatoes, and green beans. I look forward to the leftovers almost as much as the original meal. You can count on me sitting down to an open faced hot turkey sandwich topped with gravy once or twice in the days following Thanksgiving.

As much as I love a simple and delicious turkey sandwich, I also enjoy reinventing the holiday meal leftovers into new and delicious dishes. One recipe my family requests year after year is Thanksgiving Leftover Pie. I alter the recipe each year depending on what's left from our Thanksgiving meal.

I use leftover turkey, mashed potatoes, green beans, and gravy to create a delicious dish that delivers comfort with every bite. When the refrigerator holds a tiny bit of creamed spinach or a few spoonfuls of roasted carrots, they are also worked into the filling. I often add a few other seasonal favorites like mushrooms and parsnips to this recipe. I love their earthy flavors, but don't usually serve them as part of our Thanksgiving dinner. Adding them to this recipe gives the leftovers a completely new flavor and feel. This pie is delicious, reminiscent of a homemade pot pie. I bake it in my large 12-inch cast iron skillet, placing a sheet of homemade herbed pie crust on top before baking. You can also make a double batch of the herbed pie crust, placing half in the pie plate before adding the filling and the top crust before baking. No matter how you choose to create your Thanksgiving leftover pie, the results are sure to be delicious!



*Thanksgiving leftovers pie*

## THANKSGIVING LEFTOVER PIE

Serves 4 as a main course

### HERBED PIE CRUST

1 ½ cups All-purpose flour  
½ teaspoon salt  
6 Tablespoons chilled fat (butter, lard, or shortening)  
1 ounce olive oil  
1 teaspoon fresh thyme leaves  
cracked black pepper to taste  
ice water as needed

### FILLING

1 Tablespoon lard  
5 ounces shiitake mushrooms, stemmed and sliced  
1 generous cup diced carrot  
1 generous cup diced celery  
1 generous cup diced parsnip  
2 cloves garlic, minced  
½ teaspoon fresh rosemary, roughly chopped  
½ teaspoon fresh thyme leaves  
2 fresh sage leaves, finely minced  
1 cup frozen pearl onions  
1 cup leftover green beans, chopped into bite sized pieces  
2 cups leftover turkey, shredded or cut into bite sized pieces  
¾ cup leftover gravy  
1 cup bone broth  
¾ cup heavy cream  
2 cups leftover mashed potatoes  
salt and pepper

To make the crust, place flour and salt in the bowl of

a food processor. Grate or cut into small cubes your choice of chilled fat (any combination of butter, lard, and shortening). Add the fat to the food processor and pulse until the fat has begun to incorporate into the flour and resembles small grains of rice. Add the olive oil, thyme, and black pepper. Pulse, adding ice water as needed until the dough forms a ball. Take care not to over process the dough. Over processing will help to develop the gluten in the flour and lead to a crust that is chewy and tough. Less is more when it comes to working pie crust and will result in a flaky, light crust.

Transfer the pie crust dough to a sheet of parchment or freezer paper. Using a rolling pin, roll the dough until it is of an even thickness and large enough to cover your pie filling while leaving a slight perimeter of the filling exposed to allow the steam to escape as it bakes. Transfer the pie crust to the refrigerator to chill while the oven warms and the filling is prepared.

Preheat the oven to 425 degrees. Position an oven rack in the middle of the oven. Line a baking sheet with aluminum foil to catch any drips from the bubbling filling.

To make the pie filling, place a 12 inch cast iron skillet

or other large oven-ready skillet over medium high heat. Add the lard to the skillet, swirling to coat the bottom of the pan evenly. Add the mushrooms to the pan and sauté, stirring frequently, until they have released their liquid and the pan is nearly dry. Add the carrots, celery, and parsnips to the pan. Reduce the heat to medium and cook, stirring frequently until the celery is translucent and the carrots and parsnips are softened. Add the garlic, rosemary, thyme, and sage to the pan. Season with salt and pepper and cook until the garlic and herbs are fragrant, stirring constantly, approximately two minutes.

Add the frozen pearl onions, green beans, and turkey to the skillet. Cook for about five minutes to warm, stirring to combine all of the ingredients.

Meanwhile, in a large bowl, combine the gravy, bone broth, heavy cream, and mashed potatoes stirring gently to create a thick, batter, like mixture. Add this mixture to the warm skillet and stir gently to fully combine all the ingredients. Remove the pan from the heat. Add more bone broth if needed. Taste for seasoning, adding more salt and pepper as needed. Remove the chilled herbed pie crust from the refrigerator. Carefully transfer the crust to the top of the filling, peeling away the parchment or freezer paper. Using a sharp knife, cut several slits in the crust. These slits will allow steam to escape as the filling bubbles and bakes in the hot oven.

Place the skillet on top of the prepared baking sheet



before transferring to the preheated oven. Bake for 30-40 minutes until the filling is thick and bubbly and the crust is golden brown. Remove from the oven and serve hot.

If you have leftover cranberry relish or chutney from your Thanksgiving meal, it is a delicious complement to a slice of this savory Thanksgiving Leftover Pie.

*Jennifer spends her days living and writing at 1840 Farm with three generations of her family and their dogs, chickens, ducks, goats, and rabbit. She loves to create homegrown recipes in their farmhouse kitchen and dream up new handmade products for their [Etsy Shop](#). You can follow their daily adventures on [Facebook](#) and [Instagram](#) and enjoy a collection of homemade recipes on their [blog](#).*